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ОБОРУДОВАНИЕ ПОДГОТОВИТЕЛЬНОЕ CUTMASTER

Технические характеристики



GEA CutMaster range: the reference in cutting

With more than 70 years of experience and the synergetic effects of a world-wide successful company, GEA Food Processing and Packaging has set new standards for the processing industry with its GEA CutMaster range. The GEA CutMaster cuts, mixes and emulsifies all different kinds of sausage products from coarse to very fine. It is also suitable for a wide range of poultry, fish, confectionery, vegetarian products, processed cheese and many basic products in the food processing industry. Optionally, the GEA CutMaster can cook or cool products, so additional equipment will no longer be required.

Total flexibility via variable cutting speed and highest degree of fines due to extremely high cutting speeds of more than 160 m/s

- Flexibility to handle many different types of products
- High productivity / high reliability
- Excellent product quality
- Vacuum execution: minimum of air inclusions, denser products, longer shelf life



GEA CutMaster

For more than 70 years, GEA Food Processing and Packaging has been setting the standards for bowl choppers in the meat processing industry.

GEA CutMaster & GEA CutMaster

V: advantages that pay off

- Compact design
- Extremely user-friendly
- Excellent product quality
- Shortest processing time
- Ergonomic design with improved accessibility and low heights
- Highest degree of fineness
- Variable cutting area
- With CutControl concept
- Flow-optimized cutting area
- GEA TopCut knife system for extremely fast knife exchange
- Safe and fast cleaning due to optimized hygienic design
- Generously sized, easily accessible service ports



GEA CutMaster V (Vacuum)

The GEA CutMaster V provides high yield, high efficiency particle reduction and excellent mixing and emulsifying capabilities. It handles many different types of fine and coarse sausages in very short processing times, offering highest productivity with filling levels up to 95%. Optionally, the GEA CutMaster can cook and cool products, so additional equipment will no longer be required.

Advantages that pay off:

- Eliminates air inclusions in the emulsion
- Reduces risk of jelly deposits
- Improves color and flavor
- Extends product's shelf life



A selection of GEA CutMaster applications

The GEA CutMaster cuts, mixes and emulsifies all different kinds of sausage products from coarse to very fine. It is also suitable for a wide range of poultry and many other products in the food processing industry.



Bologna



Wiener



Mortadella



Jagdwurst



Pate



Salami

The GEA CutMaster cuts, mixes and emulsifies all different kinds of fish, confectionery, vegetarian products, processed cheese and many other products in the food processing industry.



Surimi



Processed cheese



Energy bar



Dumpling filling



Soups & sauces



Herb butter

GEA CutMaster DUO

With more than 70 years of designing experience and the synergies of a successful global GEA Food Processing and Packaging company, the GEA CutMaster DUO - one of the most powerful cutters of all time - sets new standards for the meat processing industry.

Advantages that pay off:

- Shortest processing times, achieving uniform grain size with clean cut and minimal temperature increase
- Excellent product quality
- Shortest processing time
- Ergonomic design: low heights and improved accessibility
- Designed for dry fermented products like Salami, from coarse to very fine structures
- Compact design allows small footprint
- 2 independent drives, each with variable speed control
- Flow-optimized cutting area
- GEA TopCut knife system for extremely fast knife change
- Safe and fast cleaning due to optimized hygienic design



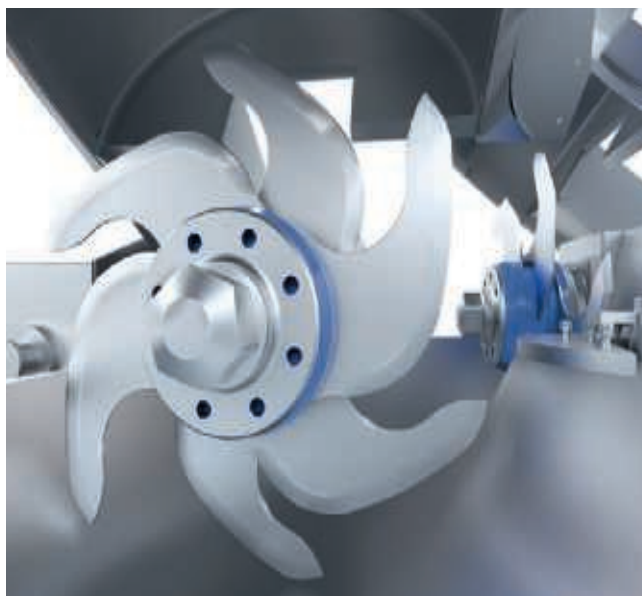
Processing time under 2 minutes

Enables you to cut 250 kgs of Salami product in less than 2 minutes from frozen, deep-frozen or fresh meat and bacon, thus achieving practically shortest batch times.



2 TopCut knife heads

Whenever you need the best Salami, the GEA CutMaster DUO provides rapid throughput and turnover. Two independent TopCut knife heads – fitted with special knives for Salami – process all types of materials with maximum care and precision. Meat is cutted, mixed and uniformly distributed extremely fast – with exceptionally quiet operation even at the highest speed. The results are impressive: perfect performance and hygiene for attractive, uniformly grained fermented sausages with a clear cut.



Hygienic & Ergonomic design

The GEA CutMaster DUO is designed according to the latest hygienic standards, with curved angles and easy access for cleaning and inspection. From an operator perspective, the machine is designed in such way that the operator has a good overview and full process control at all times, with easy access to the operating panel and infeed and outfeed. The height and scale of the GEA CutMaster DUO is built with the operator's ergonomic needs in mind.



GEA CutMaster options

Main drive DC or AC

- Variable cutting speed
- DC or AC drive systems



GEA Powertool

- Fastening tool for the knife system
- Controlled torque



Cooking system

- Indirect heating system
- For liver pate and cooked products



Knife types

- Various types
- Optimized shape according to products



Cleaning trolley

- For storing and cleaning
- Knives and knife head components



Cooling

- Connection and exhaust opening for
 - Liquid N2 cooling & CO2 coolin



Line integration

- Prepares for automation solutions



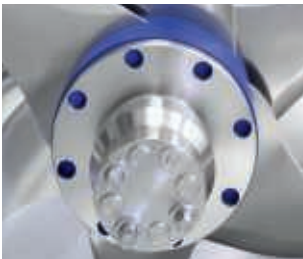
External ventilation system

- Energy efficient motor cooling system



Fastening tool GEA QuickLock

- Fastening tool for the knife system
- 80% faster knife change
- Easy handling



Dosing system

- Water
- Brine and/or edible oil
- Ingredients



GEA CutControl Pro Touch

- Fully automated operational processes
- Up to 150 recipe programs
- Program and process optimization functions
- Maintenance and diagnostic information



GEA CutMaster range



GEA CutMaster 200 L



GEA CutMaster 325 L



GEA CutMaster V 200 L



GEA CutMaster V 325 L

Technical specifications		DC	DC	DC	AC
Bowl volume	GEA CutMaster GEA CutMaster	Standard	High performance	Plus	Standard
200 L	Max. cutting speed	132 m/s	144 m/s	162 m/s	144 m/s
	rpm	60 - 4.360	60 - 4.900	60 - 5.520	60 - 4.900
	Reverse mixing	0 - 500	0 - 500	0 - 500	0 - 500
	rpm Motor kW	80	90	100	102
325 L	Max. cutting speed	132 m/s	144 m/s	162 m/s	144 m/s
	rpm	60 - 3.760	60 - 4.100	60 - 4.620	60 - 4.100
	Reverse mixing	0 - 500	0 - 500	0 - 500	0 - 500
	rpm Motor kW	120	130	170	155



GEA CutMaster 500 L



GEA CutMaster 750 L



GEA CutMaster V 500 L



GEA CutMaster V 750 L

Technical specifications		DC	DC	DC	AC
Bowl volume	GEA CutMaster GEA CutMaster	Standard	High performance	Plus	Standard
500 L	Max. cutting speed	132 m/s	144 m/s	162 m/s	144 m/s
	rpm	60 - 3.300	60- 3.	60 - 4.060	60 - 3.600
	Reverse mixing	0 -500	0 -500	0 -500	0 -500
	rpm Motor kW	150	170	200	200
750 L	Max. cutting speed	120 m/s	132 m/s	144 m/s	132 m/s
	rpm	60 - 2.600	60 - 2.860	60 - 3.120	60 - 2.860
	Reverse mixing	0 -500	0 -500	0 -500	0 -500
	rpm Motor kW	185	200	230	240

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